

### AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application.

#### Listing of the Claims

1. (Withdrawn) A coffee extract product which has:
  - a) a brew solids level of greater than about 1.2%; and
  - b) a Delta Standard yield of less than about 8%.
2. (Withdrawn) A coffee extract product according to Claim 1 which has:
  - a) a brew solids level of greater than about 1.5%; and
  - b) a Delta Standard yield of less than about 8%.
3. (Withdrawn) A coffee extract product according to Claim 1 which has:
  - a) a brew solids level of greater than about 2.0%; and
  - b) a Delta Standard yield of less than about 3%.
4. (Withdrawn) A coffee extract product according to Claim 1 which has:
  - a) a brew solids level of greater than about 1.2%; and
  - b) a Delta Standard yield of less than about 5%.
5. (Withdrawn) A coffee extract product according to Claim 1 which has:
  - a) a brew solids level of greater than about 1.2%; and
  - b) a Delta Standard yield of less than about 3%.
6. (Withdrawn) A coffee extract product according to Claim 1 which has:
  - a) a brew solids level of greater than about 1.5%; and
  - b) a Delta Standard yield of less than about 5%.
7. (Withdrawn) A coffee extract product according to Claim 1 which has:
  - a) a brew solids level of greater than about 2.0%; and
  - b) a Delta Standard yield of less than about 3%.
8. (Canceled)
9. (Previously Presented) A process according to Claim 34 for making a customized coffee beverage product by delaying dilution of a coffee extract for a period of time in excess of about 15 minutes after the onset of brewing of the extract.

10. (Previously Presented) A process according to Claim 9 for making a customized coffee beverage product by delaying dilution of the coffee extract for a period of time in excess of about 30 minutes after onset of brewing of the extract.
11. (Previously Presented) A process according to Claim 10 for making a customized coffee beverage product by delaying dilution of a coffee extract for a maximum period of about 48 hours after onset of brewing of the extract.
12. (Previously Presented) A process according to Claim 11 for making a customized coffee beverage product by delaying dilution of a coffee extract for a period of time of less than about 24 hours after onset of brewing of the extract.
13. (Previously Presented) A process according to Claim 12 for making a customized coffee beverage product by delaying dilution of a coffee extract for a period of time of less than about 12 hours after onset of brewing of the extract.
14. (Previously Presented) The process of Claim 34 wherein the coffee extract is prepared from ingredients comprising an extract portion of water and a dry, roast and ground coffee, and the weight ratio of the extraction portion of water to the dry, roast and ground coffee is in the range of from about 5:1 to about 24:1.
15. (Previously Presented) The process of Claim 14 wherein the weight ratios of the extraction portion of water to the dry, roast and ground coffee is in the range of from about 8:1 to about 13:1.
16. (Previously Presented) The process of Claim 11 wherein the weight ratio of the extraction portion of water to the dry, roast and ground coffee is in the range of from about 5:1 to about 24:1.
17. (Previously Presented) The process of Claim 11 wherein the weight ratios of the extraction portion of water to the dry, roast and ground coffee is in the range of from about 8:1 to about 13:1.
18. (Previously Presented) The process of Claim 34 wherein the coffee extract is diluted at a coffee extract to water ratio in the range of from about zero to about 1:15.
19. (Previously Presented) The process of Claim 11 wherein the coffee extract is diluted at a coffee extract to water ratio in the range of from about zero to about 1:15.
20. (Previously Presented) The process of Claim 34 wherein the coffee extract has a brew solids of less than about 10%.

21. (Original) The process of Claim 20 wherein the coffee extract has a brew solids of less than about 5%.
22. (Original) The process of Claim 21 wherein the coffee extract has a brew solids of less than about 4%.
23. (Original) The process of Claim 22 wherein the coffee extract has a brew solids of less than about 3.5%.
24. (Previously Presented) The process of Claim 34 wherein the coffee extract has a minimum brew solids of greater than about 1.2%.
25. (Original) The process of Claim 24 wherein the coffee extract has a minimum brew solids of greater than about 1.5%.
26. (Original) The process of Claim 25 wherein the coffee extract has a minimum brew solids of greater than about 2%.
27. (Original) The process of Claim 11 wherein the coffee extract has a brew solids of less than about 10%.
28. (Original) The process of Claim 27 wherein the coffee extract has a brew solids of less than about 5%.
29. (Original) The process of Claim 28 wherein the coffee extract has a brew solids of less than about 4%.
30. (Original) The process of Claim 29 wherein the coffee extract has a brew solids of less than about 3.5%.
31. (Original) The process of Claim 11 wherein the coffee extract has a minimum brew solids of greater than about 1.2%.
32. (Original) The process of Claim 31 wherein the coffee extract has a minimum brew solids of greater than about 1.5%.
33. (Original) The process of Claim 32 wherein the coffee extract has a minimum brew solids of greater than about 2.0%.
34. (Currently Amended) A process of forming a customized coffee beverage from a brewer, comprising:  
  
brewing a coffee extract;  
  
storing the coffee extract in the brewer for no more than forty-eight hours; and  
  
preparing the customized coffee beverage by selected dilution from at least a portion of the coffee extract stored in the brewer, wherein preparation of the customized coffee

beverage occurs after the coffee extract has been stored in the brewer for from about five minutes to about forty-eight hours, the coffee extract having a brew solids level of less than about 30% yield of no more than 31.5% and a Delta Standard Yield of less than about 10% 8%.